

Farm to School **Equipment Recommendations**

Light Processing

Salad Spinners

- ♦ Electric Salad Spinner by BEP
- ♦ Dynamic Manual Salad Spinner, Model SD92, by NOVON Co. Inc.
 - ♦ 5 gallons; dries up to 4-6 heads of lettuce
 - ♦ For demonstration, check out our Farm to Table Training Video!
- ♦ Dynamic Electric Salad Spinner, Model EM98, by NOVON Co. Inc.*
 - ♦ 5 gallons; dries up to 4-6 heads of lettuce
- ♦ Manual Salad Dryer, 5 ¼ gallon # A4988820, by World Cuisine*
 - ♦ 17" in diameter, 14 ½" high; 11 lbs. with lid (lid alone 6 lbs.)

Salad Chopper & Mandolines

- ♦ Kutlett, Model #SKK2, by Silver King
- ♦ Safe Hands™ Stainless Steel Mandolines, #200441, by Jaccard*
- ♦ Redco® InstaSlice™ Produce Slicer by Lincoln*



- ◆ Sunkist® Commercial Sectionizer
- ♦ Vollrath Redco® InstaCut™
- ♦ Nemco® Easy FryKutter™



- ♦ By Mundial: Cook's Knife 8" SCW5610*; Paring Knife 4" SCW0547*
- ♦ By R. H. Forschner: Chef's Knife 5" Mini, Model 47552*
- ◆ E-Z Ege Knife Sharpener (Hand-held with protective hand grip) by R. H. Forschner

Cutting Boards

- ♦ By KatchAll Industries International, Inc.*
 - ♦ Poly White 15X20x.5 #CB-1520-1/2
 - ♦ Poly White 18X24x.5 #CB-1824-1/2
 - ♦ Available in multiple colors for HACCP color coding

Reference:

- *Wisconsin Farm to School, Center for Integrated Agricultural Systems, University of Wisconsin Madison. Farm to School Toolkits Incorporate Local Food, "Recommended Kitchen Equipment for Light Processing"
- †Wisconsin Farm to School, Center for Integrated Agricultural Systems, University of Wisconsin Madison. Farm to School Toolkits Incorporate Local Food, "Recommended Kitchen Equipment for From-Scratch Cooking"





Made possible by funding from the Department of Health and Human Services and Public Health – Seattle & King County.